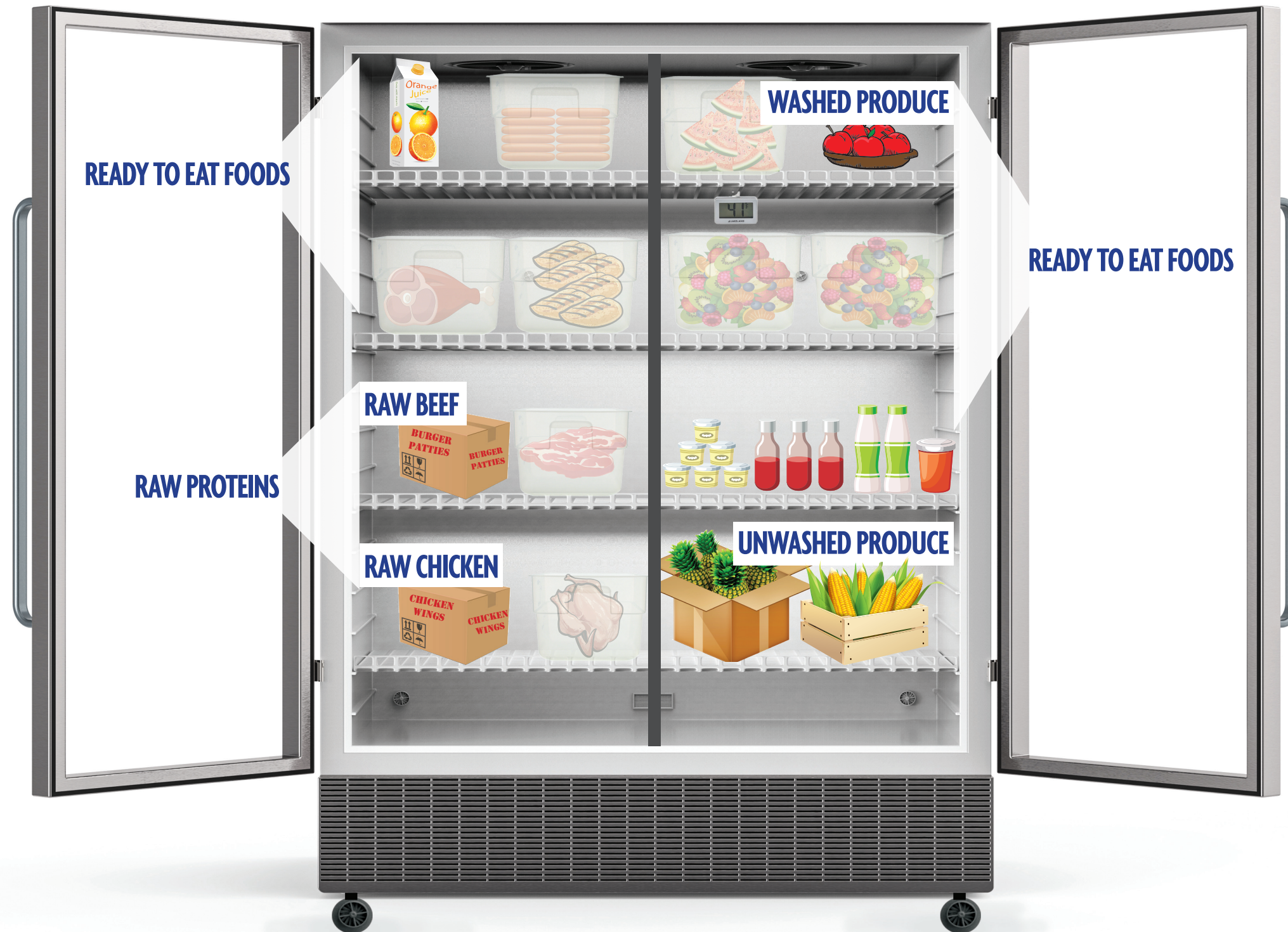




Reach In Food Storage Guide*

FINAL COOK TEMPERATURES

- Fish, beef, pork, eggs 145°F
- Ground meats, pooled eggs 155°F
- Poultry, stuffed foods 165°F



READY TO EAT FOODS

WASHED PRODUCE

READY TO EAT FOODS

RAW PROTEINS

RAW BEEF

RAW CHICKEN

UNWASHED PRODUCE

MAJOR FOOD ALLERGEN AWARENESS:

Soybeans
Tree Nuts
Eggs
Wheat
Shellfish
Fish
Milk
Peanuts

** Remember, cover all food products when required by the Food Code.*

If what you are storing is not on this diagram, contact your local health inspector for clarification.

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